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(54) Title: DENATURED CAROB FLOUR (DCF) WITH A LOW CONTENT OF SOLUBLE TANNINS AND SUGARS, MEANT FOR HUMAN CONSUMPTION AND PROCESS TO OBTAIN IT

(57) Abstract: The present invention provides an improved denatured carob flour, which comprises: 2-15% Sugars, 0.2-1.5% Cyclitols (pinitol), 2-10% Lignins, 10-30% Celluloses, 24. 3-20% Hemicelluloses, 1-6% Pectins, 25-55% Condensed tannins, 3-9% Protein and less than 8% Water. The Invention further provides a process to obtain a denatured carob flour, comprising the following steps: a. Cleaning the whole fruit; b. Crushing the carob fruits; to c. Separation of carob seeds and kibbled carob pulp; d. Toasting between 130-200°C e. Extraction process; f. Separation: g. Milling: 90% of particles below 250 µm h. Separation: i. Drying: below 8%, j. Classification (sieving).